Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

UNITED STATES
DEPARTMENT
OF AGRICULTURE
Radio Service
OFFICE OF
INFORMATION

HOMEMAKERS' CHAT Wednesday, August 23, 1939.

(FOR BROADCAST USE ONLY)

Subject: "APPLE PRODUCTS." Information from the Bureau of Agricultural Chemistry and Engineering, United States Department of Agriculture.

--ooOoo--

Remember the story of Johnny Appleseed who spent his life planting apple trees so Americans of the future could have his favorite fruit? Wouldn't Johnny Appleseed have been surprised to look ahead a hundred years or so and see Department of Agriculture chemists, hard at work, developing new ways to use surplus apples? That's what's happening today.

In spite of all the apple pie and apple sauce and other apple dishes we Americans eat, and in spite of our fondness for cider in the fall, surplus apples are one of this country's agricultural problems. Orchards give more fruit per tree than they did in Johnny Appleseed's time. And whenever there's a big crop, or even an average crop, fruit goes to waste and growers take a loss. The surplus apple problem is becoming more acute since the export market has fallen off. Great quantities of our apples -- fresh, dried and canned, used to be shipped abroad each year. But foreign countries lately have not been buying apples as they once did.

So Department of Agriculture chemists have been working to find new ways to use apples. They've been investigating the possibilities of the 15 apple by-products devised so far. These products are apple juice, brandy and cider; apple concentrate and apple table sirup; cider vinegar; apple butter, jelly, and sauce; canned and dried apples; apple bread and breakfast food; pectin; and apples for medical use.

Some of these products are old; some are new. Some of them already have a steady market; some have never proved successful; and some are less popular today than they used to be--dried apples, for example. Then some give promise of being more successful.

Of them all, Department-of-Agriculture chemists believe that apple juice and apple concentrate have the greatest possibilities for production and sale. More and more Americans are drinking fruit juices and fruit-flavored beverages. Cider has always been a favorite drink in season. So a good bottled or tinned cider or apple juice should "take" with the public. And apple concentrate which can be made up with water into a beverage that tastes very much like fresh juice should be especially popular for soda fountain use.

The reason that cider has been a seasonal rather than a year-round beverage is that, up until just lately, no one had discovered how to preserve it successfully. Heating cider, even at the low temperature of pasteurization for 20 to 30 minutes, gave it a "cooked" taste and caused tiny particles in it to settle out and leave sediment in the cottom of the container. While cider prepared this way in bottles is still a rather pleasant beverage, the public has been educated to want a clear juice. So the manufacturers tried filtering out the sediment. This gave a clear juice which could be bottled plain or carbonated. But it lacked much of the apple flavor.

The latest news from the laboratories, however, is that the newer methods of putting up fruit juice by removing the air and sterilizing with quick "flash pasteurization", as well as filtering, give a beautiful clear apple juice with mos of the natural apple flavor. The chemists have found, too, that this juice keeps best in glass or enamel-lined cans.

As for the apple concentrate which gives promise of a good future at soda fountains, that is made like apple table sirup. The apple juice is cooked down, or evaporated, slowly at low heat. It is evaporated in a vacuum to keep it from acquiring a "cooked" flavor as it does when it is heated in the air. The concentrate will keep indefinitely, is convenient to ship, and takes up very little storage space. You mix one part of the concentrate with 5 or 6 parts of plain water or carbonated water and you have a beverage that you will hardly believe is not fresh apple juice. You can see why this concentrate has its advantages for soda fountain and restaurant use especially.

While the chemists go on studying commercial possibilities for apples, American housewives go on using the surplus from their trees for apple jelly and butter and marmalade or for canning. The most common way of canning apples is in slices with light sirup. But you may also can baked apples, and apple sauce, and unsweetened slices for pie.

You'll find the directions for canning apples in Farmers' Bulletin No. 1762 called "Home Canning of Fruits, Vegetables and Meats." This is a free bulletin. Order from the U. S. Department of Agriculture, Washington, D. C.

As for apple jelly and butter, you'll find directions for these in another Department-of-Agriculture bulletin. This is called "Homemade Jams, Jellies, and Preserves." Its number is 1800, and you order it from the Department of Agriculture Washington, D. C.

That's all the apple news today.

####